

THE WINCHESTER NEWS

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ADVERTISING BY THE

AMERICAN PRESS ASSOCIATION

GENERAL OFFICES
NEW YORK AND CHICAGO

BRANCHES IN ALL THE PRINCIPAL CITIES

THE NEW ROAD.

The people who were in town Monday from the North Middletown neighborhood are very optimistic about their prospects for the L. & N. extension. They report that they have the right-of-way nearly all signed up and that the prices asked where they have not been given outright, were very reasonable. The prospect is that North Middletown will be able to make the railroad a proposition before we are able to do so, in which event things will look bad for Winchester. The loss of this railroad will not only be something missed but will detract from what we already have; traffic will be deflected over the new route which otherwise come through here, and in other ways we shall have to pay dearly for it if we miss this opportunity.

CANTRILL STILL ON THE JOB.

Congressman J. Campbell, of the Seventh District, demonstrated again last week his resourcefulness as a politician when he succeeded in having adopted an amendment to the direct primary bill providing that it shall not apply to the Seventh District, the committee there having already called a primary for the 16th of March. The vote of the Senate showed an unmistakable majority in favor of the Scott county man's wishes, in spite of the fact that the Democratic leaders were against him. Twenty-one Senators voted to leave the Seventh District free from the provisions of the bill and only twelve voted for the measure with an emergency clause in it. Senator Joe F. Bosworth, of Bell, lined up most of the Republicans for Contrill, Senator Tunis, of Fayette county, being the only Republican to vote for the administration bill.

It would be futile to discuss the reasons for this action of the Senate but Contrill is still on the job. The only hope of the anti-Contrill men now is that the House will refuse to concur in the Contrill amendment and that the Senate may be compelled to accept the bill as agreed upon by Senator Eaton and Representative Charlton B. Thompson, who introduced it in the separate houses. We had hoped to see it la-

YOUR DRUGGIST STOPS THAT ITCH

If you are suffering from Eczema, Psoriasis or any other kind of skin trouble, drop into our store for instant relief. We will contract you to stop that itch in two weeks. A 25c trial bottle will prove it. We have sold other remedies for skin troubles, but none that we could recommend more highly than the well known compound of Oil of Wintergreen, Thymol and a few other ingredients that have wrought such wonderful cures all over the country. This compound, known as D. D. D. Prescription, will cool and heal the itchy, burning skin as nothing else can. Get a regular bottle and see—on our no-pay offer.

For Sale By Strodes Drug Store.

clude a direct Presidential primary clause so that the majority of both parties in the state might register wishes as to their choice for the highest office in the gift of the people. So far the only announced candidate against Contrill is Harry A. Scholberth, defeated candidate for Speaker of the House in December. He is a popular man but it seems to be the general opinion that he is not likely to beat Contrill in the short campaign permitted under the call of the District Committee.

Have you ever seen the Mellin Toothless Harrow? Our customers who have them say they can't be beat. We also have a full line of disc and tooth harrows.

J. R. Martin Coal & Supply Co.
2-26-2t

KINDLY WORDS

Colonel R. R. Perry has sold The Winchester Daily News and the weekly Sun-Sentinel to Messrs. Lucien Beckner and Carl C. Robbins, both of whom have had experience in the newspaper business. We were a classmate of Mr. Beckner at Center College for three years and know him to be a brilliant and talented gentleman who should make good in piloting the newspapers which now come under the control. Colonel Perry, who retires on account of ill health, is one of the best known newspaper men in the state and his "Perrinwinkles" and editorial paragraphs have contained so much wisdom, wit and candor as to cause them to be copied throughout the state. We trust that Colonel Perry's freedom from the cares of newspaper work will result in the complete restoration of his health, and that the gentlemen who succeed him will meet with the prosperity which their energy and talents deserve.—Cynthiana Log Cabin.

ELKIN

Miss Lula Lisle returned home Sunday from Lexington, after being there engaged as a nurse for several weeks.

Mr. W. P. Elkin, of near Winchester, was the pleasant guest of Miss Lula Lisle, Sunday.

Mr. and Mrs. Worth Kratz have returned home, after a week's visit with Mr. Jess Beecraft, near the Waterworks.

Mr. Joe Aldridge, of Allansville, was the guest of Mr. J. R. Lisle, from Saturday until Monday.

Mr. John Crow and wife are visiting his parent, Mr. Bill Crow, at this writing.

Mr. and Mrs. M. B. Wells and daughter, Mary Anna, spent the day with Mrs. Jennie Maupin, Sunday.

Getting any eggs. Suppose you try Purina Chicken Chowder a while and watch results. Purina Chick feed is best for young chicks, just what they need to make them grow.

J. R. Martin Coal & Supply Co.
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A WARNING AGAINST WET FEET

Wet and chilled feet usually affect the mucous membrane of the nose, throat and lungs, and a gripper, bronchitis or pneumonia may result. Watch carefully, particularly the children, and for the racking stubborn coughs give Foley's Honey and Tar Compound. It soothes the inflamed membranes, and heals the coughs quickly. Mrs. A. A. Swagel, Kroh, Wis., says: "It always gives Foley's Honey and Tar Compound to my children. It cures their coughs and colds and they like to take it."

For Sale by All Druggists.

FOR AGED PEOPLE

Old Folks Should Be Careful in
Their Selection of Regulative Medicine.

We have a safe, dependable, and altogether ideal remedy that is particularly adapted to the requirements of aged people and persons of weak constitutions who suffer from constipation or other bowel disorders. We are so certain that it will relieve these complaints and give absolute satisfaction in every particular that we offer it with our personal guarantee that it shall cost the user nothing if it fails to substantiate our claims. This remedy is called Rexall Orderlies.

Rexall Orderlies are eaten just like candy, are particularly prompt and agreeable in action, may be taken at any time, day or night; do not cause diarrhoea, nausea, griping, excessive looseness, or other undesirable effects. They have a very mild, but positive action upon the organs with which they come in contact, apparently acting as a regulative coat of the bowel, thus overcoming weakness, and aiding to restore the bowels to more vigorous and healthy activity. Three sizes, 10c., 25c., and 50c. Sold only at our store—The Rexall Store, Phillips Drug Store, 56 South Main street.

We have always on hand the
choicest Timothy hay, and our prices
are as low as possible.

J. R. Martin Coal & Supply Co.
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FURS! FURS!! FURS!!!

Will pay you the Highest Cash
Prices for your Furs.

J. W. HISEL

Bridge Junk Shop
No. 23 North Maple St.
East Tennessee Phone 215, Home
Phone 596. 11-18-4m

INDIGESTION GOES IN FIVE MINUTES

Heartburn, Gas, Dyspepsia And
Other Stomach Misery Ended
With a Little Diapiesin

If what you just ate is souring on your stomach or lies like a lump of lead, refusing to digest, or you belch Gas and Eructate sour, undigested food, or have a feeling of Dizziness, heartburn, fullness, Nausea. R. R. Martin in mouth and stomach headache—this is indigestion.

A full case of Pape's Diapiesin costs only 50 cents and will thoroughly cure your out-of-order stomach, and leave sufficient about the house in case some one else in the family may suffer from stomach trouble or indigestion.

Ask your pharmacist to show you the formula plainly printed on these 50-cent cases, then you will understand why Dispeptic trouble of all kinds must go, and why Diapiesin always relieves sour, out-of-order stomach or indigestion in five minutes. Diapiesin is harmless and tastes like candy, though each dose contains power sufficient to digest and prepare for assimilation into the blood all the food you eat; besides, it makes you go to the table with a healthy appetite, but what will please you most, is that you will feel that your stomach and intestines are clean and fresh, and you will not need to resort to laxatives or liver pills for Biliousness or Constipation.

This city will have many Diapiesin cranks, as some people will call them, but you will be cranky about this splendid stomach preparation, too, is you ever try a little for Indigestion or Gastritis or any other Stomach misery. Get some Pape's Diapiesin now, this minute, and forever rid yourself of Stomach Trouble and Indigestion.

They do say Yellow Jacket Coal is the hottest thing on earth, and a trial will make you a steady customer.

J. R. Martin Coal & Supply Co.
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GOOD THINGS OF RICE

MUFFINS, PANCAKES, WAFFLES
AND BAKED PUDDING.

Recipes for Marshmallow Filling. Exposition Cake and Vanilla Sauce. All of Which Are Very Delicately Eating.

Rice Muffins.—Two cups of cold boiled rice, a pint of flour, one teaspoon salt, one tablespoon sugar, one and one-half teaspoons baking powder, one-half pint milk and three eggs. Free rice from lumps and stir into milk and beaten eggs. Sift together flour, salt, sugar and powder. Add rice, milk and eggs and mix into a firm batter. Bake in hot oven for 15 minutes.

Rice Pancakes.—Mix two cups rice with one quart of milk, the yolks of two eggs, two cups of flour, two teaspoons baking powder and a pinch of salt. Beat the whites of eggs to a froth and add last. Fry on a griddle.

Rice Waffles.—Sift together one cup flour and one teaspoon baking powder; take one cup rice, one teaspoon melted butter, one teaspoon salt, two cups milk, three beaten eggs. Mash the rice, add the butter, then the milk with the flour, and then the eggs. Beat well, grease waffle iron with butter and brown both sides of waffles nicely.

Rice Pudding With Vanilla Sauce.—Two cups of rice, one and one-half pints of milk, one-half cup sugar, a large pinch of salt, and vanilla to flavor. Bake in a moderate oven until the pudding is set and the top nicely browned. Serve with vanilla sauce.

Marshmallow Filling.—Boil one cup water and one and one-half cups sugar together until it threads; cut one-half pound marshmallows into little pieces and add this to syrup just before taking from the stove. Pour this mixture into the beaten whites of two eggs and beat until cold.

Exposition Cake.—One cup sugar, one-half cup melted butter, one-half cup milk, one and one-half cups flour, two well beaten eggs, one teaspoon baking powder; mix into batter. Take six large tablespoons chocolate, three teaspoons sugar, two teaspoons of milk; let this come to a boil, then cool and add to cake batter and bake in two layers. For filling use marshmallow icing and chopped nuts.

Vanilla Sauce.—Scald one-half pint of milk, add beaten yolks of three eggs, stir until as thick as boiled custard; when cool add one tablespoon vanilla extract and stiffly beaten whites of eggs.

Brownie Salad.

Boil eggs hard, when cold remove shells and cut off small ends about one-third down. With a small spoon scoop out the yolks, wash, add chopped olives, salad oil, salt and pepper. Then refill the cavities with the same. Replace the ends which have been cut off, moistening with uncooked white of egg to cause to adhere. Set aside a short time to dry, then with a toothpick which has been dipped in grape juice, melted chocolate or some other material, draw eyes, mouth and necktie, and buttons down lower part to indicate waistcoat. (A small water-color brush is better, of course. If you chance to have one.) Use toothpicks for arms and legs, or if you prefer, the toothpicks can be concealed by small carrots or green bean pods. Drape a leaf of lettuce around the shoulders for a cape. The end of a cucumber hollowed out will serve for a cap.

A Safety Device.

The housewife who has had to choose between a good maid with a dizzy head or uncleaned windows on the outside will welcome a new mop for just such purposes. It is provided with a handle, in which it works at right angles, and can be manipulated on the outside of a window without putting as much as a hand over the sash.

It may be harder to get the exact amount of polish produced by perching perilously on a narrow ledge, but with practice glass can be kept clear without risk to the cleaner.

For Luncheon.

Take a pound of bread dough and mix into it a tablespoonful of shortening, two tablespoonfuls of sugar; roll out into a thin sheet; cut in two and spread one-half with a cupful of currants, half a cupful of raisins, half an ounce each of lemon and citron peel, chopped fine. Cover with the other half, press down with rolling pin and then cut in rounds or diamonds; brush with white of egg. Let stand half an hour; then bake in a hot oven for fifteen minutes.

Mulled Buttermilk.

Make sure that the buttermilk is fresh. Put a pint of the milk in a double boiler and stir it constantly until it reaches the boiling point. Add the yolk of an egg beaten to a stiff froth and take from the fire immediately. This will be found an excellent drink for feverish patients, allaying both thirst and hunger.

Grape Conserve.

Two quarts grape juice, boil 1/4 hour, add equal amount heated sugar and 6 oranges (cut off white) remove seeds, cut in small pieces the yellow of the orange. Use navel oranges and that will save removing seeds; 1 pound seeded raisins cut in halves. Boil until the consistency of jelly.

CARVING THE TURKEY

SHARP KNIFE NECESSARY TO
SKILLFUL PERFORMANCE.

Then if You Have a Large Platter and Follow These Instructions the Bird Will Be Neatly Separated.

Some are born carvers, some—after painful effort—achieve carving, and some—unfortunate few—have carving thrust upon them. In order to become skillful in the art, it is of the first importance to have a sharp knife.

Daniel Webster, so the story goes, once undertook to carve the turkey at an old-fashioned New England Thanksgiving dinner. The knife was dull as the traditional hoe, and the bird proved refractory, giving the great man more trouble than one of his celebrated campaign speeches. Finally, after an especially desperate effort to cut through the hide of the troublesome fowl, the knife slipped, and the bird turned a complete somersault and landed in the lap of a lady who sat next the famous man. But even after this effort Mr. Webster never turned a hair.

"Madam, I'll trouble you for that turkey," said he, and went at the struggle again with might and main. But we are not all born with the plumb of the great orator, so it is as well to take the precaution to have the knife sharp.

The turkey should always be served on a platter large enough to hold the different joints as they are carved. It should be placed on the table with the breast to the left of the carver, who commences operations by first getting a firm grip on the fowl by sticking the carving fork deep down through the upper part of the breast bone. Now, holding the fork securely in the left hand, take the knife in the right and remove the legs and the second joint together by passing the knife around the joint, next the body. Then take off the wings in the same manner, and disjoint them, cutting through the ligaments.

Before carving more from the turkey it is well to separate the leg and cut it into two pieces. After this the breast of the turkey can be carved in thin, delicate slices, with the knife held flat against the breastbone and faced away from the carver. Then the point of the knife can be inserted under the wishbone, and it can be lifted, pressed backward and removed.

Good carvers now turn the turkey slightly, and without removing the carving knife, cut the shoulder blades from the under side of the carcass. Each "helping" should contain a piece of both white and dark meat and a generous spoonful of dressing.

Deviled Eggs l'Anglaise.

Six eggs, half a cupful of cream, two tablespoonfuls of butter, the yolks of two eggs, one teaspoonful of mustard, one teaspoonful of chutney or tomato catsup, a tablespoonful of minced ham and two teaspoonfuls of chopped pickle. Fry the eggs in the butter and when done lift them out carefully with a butter cake lifter, trim them around the edges with a sharp knife and arrange them on a hot dish. Four ever them a sauce made as follows: Into a stew pan put half a cup of cream, a tablespoonful of butter and salt, and pepper to taste. Bring to a boil, then add the yolks of the eggs, mustard and chutney. Stir over the fire until the sauce thickens, but it must not boil. At the last minute add the ham and chow-chow to the sauce. Pour over the eggs and serve very hot, garnishing the dish with triangular crusts of fried bread.

Bread Fritters.

Cut some stale bread into slices one-quarter of an inch thick. Shape into squares about one and one-half inches. Beat the yolks of two eggs in a basin; add half pint of milk and an ounce of sugar. Mix well and soak the bread in this for ten minutes. Fry the pieces of bread in very hot fat until they are a golden brown. Mix together a little powdered sugar and cinnamon and as soon as the fritters are done toss them about in this. Serve very hot.

Cover Jams and Jellies.

One of the best ways of covering jams and jellies so that they will keep well is to cover the jars as soon as they are filled. Have the papers cut steady and the white of an egg slightly beaten, brush the papers with the white of the egg and tie down quickly. The heat of the jam destroys all germs that might cause it to mould and dries the egg so quickly that it is hermetically sealed.

Raisin Puffs.

Two eggs, one-half cup of butter or part lard or drippings, one tablespoon of sugar, one cup milk, one cup raisins chopped, two cups of flour, two teaspoons of cream of tartar and one teaspoon of soda. Put into buttered cups and steam half an hour. Serve with whipped cream, whipped not too stiff. This makes eight puffs.

Veal Cutlets.

Fry brown eight slices of pork. Take up, add two spoonfuls of lard. Have ready thin slices of veal, dip them in egg and then in cracker crumbs and fry nice brown, season before dipping with pepper and salt. Serve with the pork with mashed potatoes and vegetables. The fat from the pork and poultry for dressing and frying.

CLASS C.

The HOME BUILDING AND SAVING ASSOCIATION will open the books of CLASS C (the new class) on Saturday March 2nd, 1912, and dues will be received by the Secretary at the office of the Association, at the Clark County National Bank Building. Those who have subscribed for stock will please call and get their books. Any person who has not subscribed for stock and wishes to do so, may secure same calling on S. W. Powell, Secretary, or any of the solicitors of the Association.

S. W. POWELL, Secretary

V. W. BUSH, President.

TO CLOSE OUT

Having decided to go out of the meat business we will close out everything that we have in our store within the next few days beginning

Monday, Feb'y. 26

and lasting only a few days. We will also offer for sale at the same time and place our store fixtures which are new and up to date. Everything not sold in the next few days will be sold at public outcry to the highest bidder as a whole or separately.

Everyone knowing themselves indebted to the firm will please call and settle at once as the business must be wound up.

H. L. Gilbert & Co.

BOTH PHONES.

The New Depositor

In this bank may be assured of receiving direct personal attention and prompt service. All we ask is an opportunity to serve you that we may prove the quality of our banking service. We invite you to call and see us.

Citizens National Bank

Corner Main and South Court Street,
Winchester, Ky.

Near Court House

AUTOMOBILE ACCIDENTS

Statistics show that sixty per cent of the automobile accidents are the result of over-loaded rear axles. Ford axles do not carry the weight of either car or passengers. Let us show you.

BARROW & CLAY

Indian Fields, Ky.



Don't buy a car until you have investigated the Buick line. We have cars ranging in price from \$850. to \$1800., nothing quite as good at the price. Ask anyone who owns one.

We carry in stock a full line of Tires and Tubes and all kinds of Auto supplies. Our prices are right, give us a trial.

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